



# Degustation Menu

PURPLE KOHLRABI, silken tofu cream, spiced tomato, sea kelp  
*Irvine Pet Nat NV, Coonawarra SA*

POTATO, goats cheese, smoke carrot, wattleseed  
*Hahndorf Hill Gruner Veltliner 2018, Adelaide Hills SA*

MISO EGGPLANT, grilled nori, kombu butter, wood sorrel  
*Jean Luc Mader Pinot Blanc 2018, Alsace FR*  
*(7 course menu only)*

GLAZED CAULIFLOWER, buckwheat, black garlic, dried lactose  
*Moorooduc Estate 'Devils Bend' Pinot Noir 2018, Mornington Peninsula VIC*

ROASTED PUMPKIN, toasted grains, radish, whey  
*Ben Haines Shiraz 2018, Grampians VIC*

CHEESE or SWEET, chef's selection  
*Sommelier selection*  
*(7 course menu only)*

RUM BABA, pineapple, coconut, lime  
*Sommelier selection*

**Your choice of**

5 courses \*

Food only - \$115 per person

With wines - \$175 per person

*\*not available Friday or Saturday evenings*

7 courses

Food only - \$150 per person

With wines - \$235 per person

**Menu and wines subject to change**



EUREKA 89